



GUEST CHEFS FROM THE FULLERTON HOTEL PRESENT

新加坡富麗敦酒店客席廚師呈獻

BEST OF SINGAPORE 新加坡美食之最

Appetizer 頭盤

	HK\$
Crispy Pork Rolled Bean Curd Loh Bak with Cucumber and Red Onion 五香肉卷	88
Mackerel Fish Otak Otak with Coconut Cream 香烤鯖魚烏達	88
Nonya Mango Salad with Fresh Mint, Chili, Red Onion and Ginger Flower 娘惹酸辣芒果沙律	118

Soup 湯

Kurobuta Pork Rib Bak Kut Teh Pork rib with white pepper herbal broth and Chinese dough fritters 黑豚肉肉骨茶	88
Kambing Soup Mutton soup with Indian spices, coriander leaf and fried shallots served with French loaf 羊肉湯	88

Noodle Station 即煮麵檔

Teochew Bak Chor Mee Egg noodles with crispy pork lard, meatballs, minced pork, fish cake, pork liver, braised mushrooms, lettuce, chili and black vinegar 傳統潮州肉脞麵	108
Curry Chicken Bee Hoon Mee Aromatic spicy coconut gravy with dried bean curd puff, potato and egg 咖哩雞米粉	108

Main Dish 主菜

	HK\$
Wok-fried Sambal Prawn with Petai 鑊炒參巴臭豆蝦	318
Wok-fried Turnip Cake with Egg, Prawns and Chive 鑊炒蘿蔔糕	118
Fullerton Signature Curry Chicken 富麗敦招牌咖哩雞	108
Baked Sambal Stingray with Chincalok and Calamansi 參巴醬烤魔鬼魚	220
Five-spice Roasted Chicken with Prawn Cracker (Half) 五香烤雞配脆蝦片 (半隻)	218
Wok-fried Crayfish in Creamy Salted Egg Sauce 鑊炒黃金小龍蝦	338

Dessert 甜品

Cheng Tng (hot or cold) Traditional sweet dessert soup with longan, barley, ginkgo nuts and white snow fungus 五味蓮子清湯 (熱或凍)	68
Durian Bubur Terigu Thick and creamy with gula melaka and coconut milk 榴槤糊	68

All prices are subject to 10% service charge 另收加一服務費

Please inform your server of any food related allergies as your well-being and comfort are our greatest concern
為閣下健康著想，如閣下對任何食物有過敏反應，請與職員聯絡

